

Apéro

APERO PLATTER 15.00

Kalamata olives, dried tomatoes, Grana Padano
homemade bacon-and cheese-flûtes

SPIRGARTEN PLATTER 26.50

Limmataler raw ham, bacon,
farmer-sausage, Mutschli cheese

TARTE FLAMBÉE CLASSIC 21.00

sour cream, spring leeks, bacon,
mountain cheese

TARTE FLAMBÉE MEDITERRANEAN 21.00

antipasti vegetables, Feta cheese,
basil pesto, rocket salad

Starter

COLORFUL MARKET SALAD (VE) 11.50

fresh salad, seeds, sprouts
+ chicken breast slices

9.00

LAMB'S LETTUCE SALAD (V) 14.00

egg, bacon crumble, onion sprouts,
mild blue mold cheese dressing

SOUPE OF THE DAY 6.50

please ask our staff

PUMPKIN SOUP 12.00

ginger, rosemary, Amaretti crumble

BEEF TARTARE 25.00

roasted sourdough bread, butter

SMALL 25.00

BIG 35.00

+ French fries +7.50

Maincourse

SLICED VEAL «ZURICH STYLE» 42.00

veal, creamy mushroom sauce,
crunchy hash-brown potatoes "rösti"

HOMEMADE VEAL MEATBALLS 31.00

port wine jus, carrots,
mashed potatoes, roasted onions

SPIRGARTEN BURGER 37.00

Swiss Prime beef, cheese, bacon, fried egg,
Roasted onions, French Fries, Ketchup & Mayo

PULLED PORK BURGER 33.00

pulled pork, onions, tomato,
pickled cucumber, BBQ-sauce, French fries

CRISPY CHICKEN STRIPS 27.00

French fries, szechuan-lime dip,
truffle mayonnaise

SLICED CALF'S LIVER 38.00

Port wine jus, bread dumplings, onions, apple

BATTERED FISH

fried Egli-filets, marked salad, tartar sauce

SMALL 19.50

BIG 31.50

GOLDEN BROWN «RÖSTI»

hash-brown potatoes, gratinated with cheese,
fried onions, fried egg, bacon

ALPINE MACARONS (V)

cheese, cream, apple sauce, fried onions

22.50

SPICY SHAKSHUKA (V)

pepperoni, datteri tomatoes, fried egg, yoghurt
coriander and flatbread

26.00

SPIRGARTEN CLUB SANDWICH

22.00

crispy tomato focaccia,
breaded chicken steak, lettuce, fried egg,
bacon and Andalouse sauce

Sides

+ French fries +7.50

+ marked salad, small portion +7.50

Choice of salad dressing

housedressing, French dressing, Italian dressing

For a short time

WINTER SOUL FOOD
“PIZZOCCHERI” 30.00

buckwheat noodles, potato, wirz,
mountain cheese, sage butter

30.00

KALE STEW 34.00

potato, sausage, mustard foam

34.00

LENTILS STEW (V) 28.00

Puy-lentils, tomato, sesame, cumin, Tropea onion,
coriander, flatbread

28.00

VIETNAMESE NOODLE SOUP 36.00

sliced beef, rice noodles, carottes, Cipolotti,
ginger, pepperoncini, soy sprouts, herbs

36.00

Dessert

CAKE OF THE DAY		6.50
please ask our staff members		
MINI DESERT OF THE DAY		5.00
please ask our staff members		
KAISERSCHMARRN		13.00
lingonberry, applesauce		
BAKED APPLE TIRAMISU		13.00
COUPE DENMARK	SMALL	6.50
vanilla ice cream, chocolate sauce.	BIG	13.50
whipped cream		
HOME MADE EGG LIQUOR-ESPUMA		9.00
chocolate marshmallows		
ICE CREAM OF YOUR CHOICE	PER SCOOP	3.50
vanilla, chocolate, strawberry,		
lime-lemon-sorbet,		
passionfruit-mango-sorbet		
WHIPPED CREAM PER PERSON		1.50

Information

Bread & bakery products

House bread: a traditional mixed bread made from rye and wheat, produced with mild sourdough.

Declaration of bread and baked goods: unless otherwise mentioned, we source our bread and baked goods from the bakery Fredys AG in CH-5400 Baden.

Daily cake is baked in-house with carefully selected ingredients.

Whenever possible, we use Swiss raw materials, meat, and fish. We are happy to inform you about allergens and the origin of our food. Many dishes can also be made vegetarian; please ask briefly.

(V) = vegetarian

(VE) = vegan

All prices are in CHF and include the legally valid value-added tax.

Hotel and Brasserie Spiegarten



The hotel and the Spiegarten brasserie, as well as the buildings on Lindenplatz, are owned by the Initiative

Cooperative Lindenplatz Altstetten (IGLA). The cooperative was founded on June 26, 1945, with the aim of actively influencing the design of the neighborhood. The Hotel Spiegarten and all other buildings were designed and built by the renowned architect Werner Stücheli in 1957. Stücheli also designed, among other things, the first high-rise building in Zurich in the 1950s.

The Hotel Spiegarten has 49 guest rooms, seminar and event rooms for 9 to 900 people, as well as the Spiegarten brasserie. The establishment employs around 30 staff members, currently including six apprentices in the fields of restaurant management, hotel management, and hotel communications.

We are pleased to welcome you today as guests at the Spiegarten brasserie and wish you a wonderful time with us.

Your Hotel & Brasserie Spiegarten Team.